Orange Drop Cookies

A good-keeping cookie—

¾ cup shortening
4 tablespoons butter or margarine
1½ cups brown sugar
2 eggs
1 cup sour milk
2 tablespoons grated orange peel
¼ cup orange juice
1 teaspoon vanilla

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3½ cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
¼ teaspoon salt
1 cup chopped pecans
Pecan halves

In mixer bowl, thoroughly cream together shortening, butter or margarine, and brown sugar; beat in eggs. Slowly beat in sour milk, orange peel and juice, and vanilla. Sift together flour, baking powder, baking soda, and salt; blend into creamed mixture. Stir in chopped pecans. Drop from teaspoon onto greased cookie sheet. Place pecan half on each cookie. Bake in 350° oven about 15 minutes. Makes about 8 dozen.

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